

**Sunken Bridge Meats Beef Cutting instructions**

Type of carcass: \_\_\_\_\_ Quantity: ½ \_\_\_ or whole \_\_\_ kill charge

Producer: \_\_\_\_\_ Customer: \_\_\_\_\_ Phone #: \_\_\_\_\_

Drop-off date \_\_\_\_\_ Production date: \_\_\_\_\_ Weight: \_\_\_\_\_ kgs/lbs

Allergies: YES/NO Type of Allergy: \_\_\_\_\_

**Front ¼**

**Hind 1/4**

Chuck Roast <input type="checkbox"/>	Chuck Steaks <input type="checkbox"/>	T-Bone Steaks <input type="checkbox"/>	New York Steaks <input type="checkbox"/>	Tenderloin Steaks <input type="checkbox"/>
Crossrib Roast <input type="checkbox"/>	Cross Rib Steak <input type="checkbox"/>	Top Sirloin Roast <input type="checkbox"/>	Top Sirloin Steaks <input type="checkbox"/>	<b>OTHER:</b>
Rib Roast <input type="checkbox"/>	Rib Steak <input type="checkbox"/>	Sirloin Tip Roast <input type="checkbox"/>	Sirloin Tip Steaks <input type="checkbox"/>	
Short ribs Total Qty: LBS	Ribeye Steak <input type="checkbox"/>	Round Roast <input type="checkbox"/>	Round Steak <input type="checkbox"/>	
	Brisket whole: __ Half: __	Minute Steak Total Qty: LBS	Stew Meat 1Lbs or 2LB Total Qty: LBS	
<b>OFFALS</b>				
Soup Bones ◦	Amount:	heart		
Dog Bones ◦	Amount:	liver		

Steak Thickness	¾ inch <input type="checkbox"/>	1 inch <input type="checkbox"/>	Other: <input type="text"/>	_____ Steaks per package
				Paper wrapped (\$1.10/lb) <input type="checkbox"/>
				Vacuum sealed (\$1.30/lb) <input type="checkbox"/>
				Vacuum sealed ground vacuum sealed as well (\$1.60/lb) <input type="checkbox"/>

Roast Size (lbs)	_____ Lbs/roast			
Grounds	1lb <input type="checkbox"/>	1.5lb <input type="checkbox"/>	2lb <input type="checkbox"/>	Other: <input type="text"/>
				Will bring boxes <input type="checkbox"/>

<b>Patties:</b>
6oz <input type="checkbox"/> 4oz <input type="checkbox"/>
Seasoned <input type="checkbox"/> Unseasoned <input type="checkbox"/>
Amount: _____ LB (20lb min)

Jerky Amount: (10lb Min.)	Type of Jerky	Sausage Amount : (25lb Min.)	Type of Sausage	Smoked or fresh:	Weight (OFFICE USE ONLY)	Initial (OFFICE USE ONLY)
				% Pork		
				% Pork		

				% pork		
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**Notes:**